THE *ENGLISH*

VINEYARD VINDICATED

BY

JOHN ROSE

Gard'ner to His *MAJESTY*,
at His Royal *GARDEN*
in St. *James's*.

Formerly *Gard'ner* to her *Grace*
the *Dutcheſs* of *Somerſet*.

With an Addreſs,

Where the beſt Plants *are to be had at*
eaſie *Rates*.

LONDON,
Printed by *J. M.* for *John Crook*, and are
to be ſold at his Shop in *Duck-lane*, 1669.

TO THE

KINGS

Most Sacred

MAJESTY.

May it please Your Majesty,

BEing by Your *Majesties* Grace and Favour advanc'd to the Supreameſt Glory of our Profeſſion, which is to be qualified Your *Majesties* Gard'ner; I thought it moſt agree-

able to my Duty, to render Your *Majeſty* this account of my *Labour*, and do ſupplicate as well Your gracious *Acceptance* of what I Offer, as Your *Pardon* for my preſumption; if at leaſt the ſhortneſs of the diſcourſe, or the meanneſs of the *Author* may bring it any prejudice; when the great *Auguſtus* was pleaſed that *Caius Valgius*'s book of a few *Herbs*, and *Mœcenas*, that a Pamphlet concerning the nature of *Onions* only ſhould be inſcribed to them: Sir, I dedicate the *Prince* of *Plants* to the *Prince* of *Planters*, Your *Majeſty*: This *Royal Title*, as Your *Majeſties* great affection and encouragement to all that is truely Magnificent

nificent and Emolumental in the *Culture* of *Trees* and *Fruit*, has worthily acquir'd; ſo has it given inſtance to thouſands of Your *Majeſties* Subjects, whoſe glory it is to tranſcribe after your great *Example* for the good of the *Ages* to come.

I know Your *Majeſty* can have no great opinion of our *Engliſh Wines*, as hitherto they have been order'd; but as I perſwade my ſelf it is not altogether from the defect of the *Climate*, at leaſt not in all *places* alike; nor, I am ſure, of the Induſtry of Your *Majeſties* Subjects; but in ſomewhat elſe, which I endeavour to encounter in theſe few *Papers*; ſo if by Your *Majeſties*

gracious *Acceptance* of the *Eſſay*, Gentlemen ſhall be encourag'd to Plant thoſe *ſorts* of *Vines* which I here recommend, and to *Cultivate* them by my *direction*; that precious *Liquor* may haply once again recover its juſt eſtimation, be the product of Your *Majeſties Dominions*, and anſwer the ambition of

May it pleaſe Your Majeſty,

Your Majeſties

moſt obedient Subject

and Servant,

JOHN ROSE.

THE ENGLISH VINEYARD VINDICATED.

THE PREFACE OR Occaſion of this *Diſcourſe*.

BEing one day refreſhing my ſelf in the Garden at Eſſex-houſe, and amongſt other things falling into diſcourſe with Mr. Roſe, (then Gard'ner to her Grace the Dutcheſs of Somerſet) about Vines, and particularly the Cauſe of the neglect of Vineyards of late in England; he

he reaſon'd ſo pertinently upon that Subject (*as indeed he does upon all things, which concern his* hortulan *Profeſſion*) *that conceiving how greatly it might oblige many worthy and ingenious* Perſons, *lovers of* Plantations, *and of the nobleſt parts of it; I was eaſily perſwaded to gratifie his modeſt and charitable inclinations, to have them* communicated *to the world. The* Matter *therefore of the enſuing* Diſcourſe *being totally* his, *receives from me onely its* forme, *and the putting of his* Conceptions *together; which I have dreſſed up in as* rural *a garbe as I thought might beſt become, and recommend them for* Practice. *I have*

turn'd

turn'd over many both late, and ancient Books (*far exceeding* this *in bulk*) *pretending to direct us in our choice of the* Fruit, *and the Planting of* Vineyards: *But I do ingenuously profess, that none of them have appear'd to me more* rational, *and worthy our* imitation, *than these short* Observations *of* Mr. Roses, *and which I so much the more* value, *as I consider them the native production of his own* Experience, *without obtruding any thing upon the reputation of* others, *which is now become the most pernitious* Imposture *that flatters us into so many* mistakes *and* errours; *whilst men follow such* Directions *as they meet withal in* Print, *or from*

some

ſome Monſieurs *new come over, who think we are as much oblig'd to follow their* mode *of* Gard'ning *as we do that of their* Garments, *'till we become in both ridiculous. I might here add ſomething of* oſtentation, *by deducing the* Pedigree *of* Vineyards *from the great Oriental* Patriarch *of them to this day; But it will be of more encouragement to us, when we ſhall conſider how frequently they were heretofore planted in this* Country *of ours, as they ſtill continue to be in* Places *of the very ſame* Latitude *abroad; ſo as the ſtrange decay of them amongſt us for theſe latter* Ages, *muſt needs proceed from no other* cauſe *then that of our own* neglect, *and the*

common

common viciſſitude *of things. We behold it in that of* Timber *to our grief, and the ſeveral (almoſt loſt)* ſpecies *of ſome: Why have we not as goodly* Maſts *for our* Ships *as our neighbour* Countries? *Why is the* Elme, *the* Walnut, *and the* Cheſtnut, *ſo decay'd and rare amongſt us, more than formerly they were? But of this I have elſe-where given an* * account *more at large. The* Vineyard *is now before you.*

* Sylva.

Philocepos.

THE *ENGLISH*, VINEYARD VINDICATED.

CHAP. I.

Of the ſeveral ſorts of Vines, *and what* Grapes *do beſt accommodate with our* Climate *in* England.

UPon long, and diligent obſervation of the *ſpecies*; I do chiefly recommend theſe following, to be the moſt proper and natural for the Curious in our *Country* to exerciſe their Induſtries upon, as from whence they may promiſe themſelves a recompence worthy of their expectations.

1. The ſmall *Black grape*, by ſome call'd the *Cluſter-grape*, a precoce and early ripe fruit. 2. The

2. The white *Muscadine* early ripe also, and a well known *grape*.

3. The *Parsly-grape*, so denominated from the shape and indentures of the leaf; it bears somewhat a smaller *raisin* or berry, but it is of a brisk and delicious taste, mature betimes.

4. The *Muscadella* a white *grape*, not so big as the *Muscadine*, though as soon ripe.

5. The *Frontiniac*, both white and red.

6. A new *white Grape*, ripe before the *Muscadins*, which I found in His *Majesties* Garden in St. *James*'s, with a red wood and a dark green leaf: it ripens as soon in standard as against some Walls, and is a closer bunch than the *Muscadine*. These are the kinds which I prefer before any other for the storing of a *Vineyard*, although there are several other sorts, which I pass by, as not so applicable to our design, though very worthy of the Curious, and those who affect variety;

variety, because they will require the artificial reflection and assistance of walls to bring them to maturity.

CHAP. II.

Of the Soile, *and* Situation *of a* Vineyard *in* England.

LEt election be made of a light *sandy* ground, if it be a little stony upon the surface it is not to be rejected: and for its situation, I would chuse that *side* or declivity of an *hill* lying to the *South*, or *South-west*, which if favor'd with other *hills* somewhat higher, or *woods* on the *North* and *East*, would be so much the better for the breaking the severity of those pinching quarters: This light soile having a bottom of *Chalk* or *gravell*, under a surface of two foot in depth, and free from *Springs*, cannot be too hot, or dry;

pro-

provided it be not addicted to *heath*; for commonly nothing grows kindly where *that* is apt to o're-spread; but if given to *brambles*, it is a promising sign, and infinitely to be preferr'd before the other; for most confident I am, (nor do I speak it upon conjecture only) that there is no *Plant* whatsoever so connatural to the *Vine* for soile and situation as this repent, and humble shrub: Those who shall please to take notice of the places in which *brambles* most flourish; which are for the most part in the driest banks, hilly, stony and hot places; will easily infer how much they resemble the *Vine* in this particular: True it is, they will also come up in wettish and moist places also; but it is in the *other* where they grow large and strong, bear goodly berries and in most plenty; Not that I would hereby advise any to plant their *Vines* amongst the *brambles*; but those places well grubb'd and trench-

trenched, are not to be rejected, because they commonly thrive in such grounds as are apt for *Vines*, and where I would make choice of a spot to plant a *Vineyard* in.

That I have insisted on this remark, and of having a *Chalky* or *Gravelly* bottom, is from much experience, having never found, but that in such hard *Stony* or *Chalky* ground (provided it were not loamy) *Vines* do exceedingly flourish; especially if the land have lain a good while in repose, and not of many years exhausted by the *plow*, where the green swarth covers those gentle risings amongst the *downes*, not too much expos'd to the rudeness of the weather. Nor are *Gentlemen* to be therefore deterr'd, because this late age has neglected the Planting of *Vineyards*, that therefore it is to no purpose now to begin; since the discouragement has only proceeded from their mis-information on this mate-

rial article of the *choyce* of *soil* and *situation*, whilest giving ear to our forraign *Gardners* coming here into *England*, they took up those rules which they saw to be most practis'd in *Countries* of so little affinity with *ours*, and without having that due consideration of the *Climat*, which is so necessary and behoveful to Plantations of this nature. Hence they for the most part, made continual choice of our best and richest land, without regard of other circumstances; not considering that the deepness and fatness of the Earth, contributes more to the luxury of the *branches*, amplitude of *leaves* and precipitation of the *roots*, than to the just and natural stature of the *stem*, plenty, and excellency of the fruit, for which alone these *Plantations* are desirable. In sandy or leamy land *Vines* indeed grow more abundantly, than where the sand, gravel, or chalk are ingredients, whose surface of mould is

not so profound, a foot and half being sufficient; but this rock of *chalk* and *gravel*, does in the interim hinder the root from going too deep, forcing it to spread the more towards the top, by which means the tender and fiberous roots receive the natural, sweet and benigne showers, dews, and influences, which impart both life and pregnancy to these noble *Plantations*: By this they receive the cherishing warmth of the *Sun*, impregnated with a certain *volatile salt*, which produced near the surface of the Earth only, is drunk in by the delicat pores and apertures of the latent roots, whilest the deeper buried, depriv'd of these prolifical advantages, grow only fertil in watery & insipid leaves or branches without fruit; the mould or *matrix* in which they ly, being altogether sluggish and unactive for want of heat & the *prolific* embraces of the *Sun*. Hence it is we find so many *Vines*, though plentiful of *bran-*

chet, so thin of *joynts*, and those even of the same kind, planted in better ground, as thick of knots as a mans finger is of joynts, from whence those shoots are produc'd which our *English Vigneron* should preserve at *pruning* time to *set* his *fruit*, and expect his *Vintage* from.

But to return to the *situation* again. Though *Land* should be so qualified as we have describ'd it for the *soile*; yet if it have not also that *declivity* and *aspect* we mentioned, it cannot be so fit for our purpose: for first, *hills* are not so subject to the morning foggs and infectious mists as lower grounds are; besides, *flat* lands do not so soon enjoy the benefit of the rising *Sun*, nor does it stay so long upon them in the evening by some hours in the day; for since this *solar* and generous *Plant* does above all things affect to be dry, especially, after the fruit begins to be formed, and approach to its ma-

turity; there is nothing more noxious to it, then at that season, to be infested with the cold and heavy damps of these *foggs*; and it is in *that*, as much as in any other thing, wherein other more Southern *trades* have the advantage of us, that these enemies are dispersed and scatter'd sooner than with us; and which therefore we must strive to encounter by the advantages we have hitherto neglected; but which we may surmount by making choice of a more lofty situation.

CHAP. III.

How to prepare the ground *for the* Plantation.

I Have already with'd for a *turfy* surface, and which has not been broken up, or sowed of a long time, and have alledged my reasons for it;

But now in *July*, when the *Earth* is very dry and combustible, plow up the *swarth*, and when 'tis very crusty, dispose the *turfes* in small heapes, burn, and spread the ashes ouer the land, to be trenched in *December* or the *January* following. I advise you to lay your dried materials but in little heaps, from an observation which I have made in *Wiltshire*, and particularly the *Downes* of *Salisbury-plaine*, that where they congest too much together, the excessive *fire* and heat (which they require to reduce them to *ashes*) ouer *burnes* the *earth*, to the great prejudice of those *salts* and *spirits* which a more moderate fire would preserve from evolition and flying away; an Instance of this we have in the *Charring* of *Wood* for *Coale*, the small dust whereof is a powerful ingredient to the improveing of the roots of *Trees*, moderately made use of. The *ground* thus prepar'd, when

you

you begin to *trench*, contrive your *ranges* so, as they may run thwart your *hill*, that is, let the *ridge* pass from *East* to *West*; my reason is, because the *Vines* standing thus in *ranks*, the rising and setting of the *Sun* will by this meanes pass through the intervals, which it would not do in the common posture of *North* and *South*; for the *Sun* being low at its first and last appearance above the *Horizon* (and at which time, by reason of our *fogs* and *mists*, we chiefly stand in need of his assistance) those rows which pass from *North* and *South* will shade one the other, and so hinder this material effect. If it be objected that *Vines* being so planted, lose the benefit of *Dew*, which they gaine in the *Morning* and *Evening*; I reply, that the sun at the season of *ripening*, is high enough for rows of *Vines* of three foot distance, to shine with, and dart its beams over them. The very *Plants*

without the least interception: whereas upon its *rising* or *setting*, it would be almost totally *Eclipsed* by the Collateral posture of the opposite ranges.

CHAP. IV.

How to Plant the Sets.

THe *Ground* in this order, prepare a measure of *three foot*, and by a line strain'd, dig the Earth a *foot* deep in the single *Trench*, cleansing the *Treach*, and shouling up the crumbs that the bottom be cleane, and the edges sharp, which you must guide by your *measure*, that so all the *trenches* may be of an equal size. This done, fit your *Plants*, *Layers*, or *Roots*, (of prun'd both *roots* and *branches*, that you leave not above two or *three eyes* of the young *wood* upon them. Then Plant them in the

the bottom of your *Trenches*, so as the roots may lie Cross them, and somewhat sloping on a strait line as near as may be guess'd. In this posture, cover them three or four *inches* with the mould; and order it so, as the upper part of your plant be two or three inches lower than the ground, that when the *ridges* come to be levell'd, the top of your *sets* may be *even* with the *area*. Thus proceed to plant them at the distance of two foot one from the other, that so the *ranges* may have a yard interval between. This done, take long *dung* or *litter*, and strow it in the *Trenches*, of a reasonable thickness to cover the Earth, and preserve the *roots* from those dry and pitching *winds* which would otherwise infinitely prejudice them; this will likewise maintain them cold and fresh in *Summer*, till they have struck and taken hold of their Stations. After this they will need no

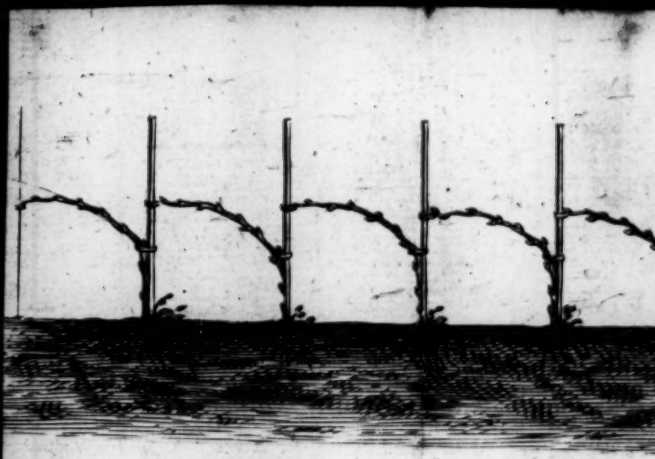
more

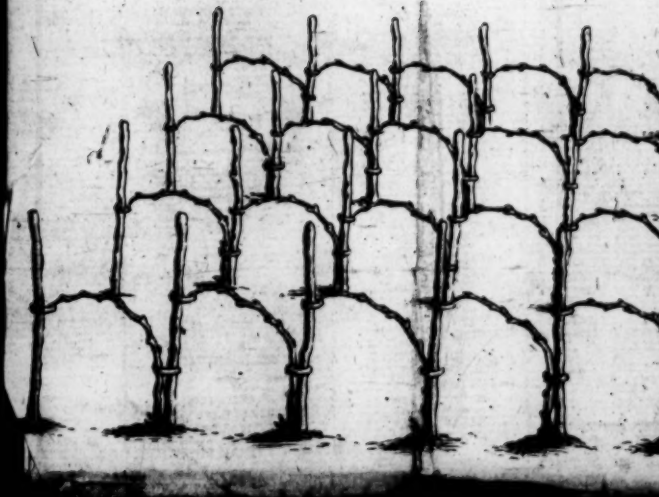
more for the present, but that you diligently *haw*, and cleanse them from *weeds*, before they come to *seeds*; and in this labour of *hawing*, work a little of the sides of your *ridges* with your instrument towards the *roots* of your newly planted *vines*, to comfort and establish them. *The Diagram refers to the order and distance of planting the sets.*

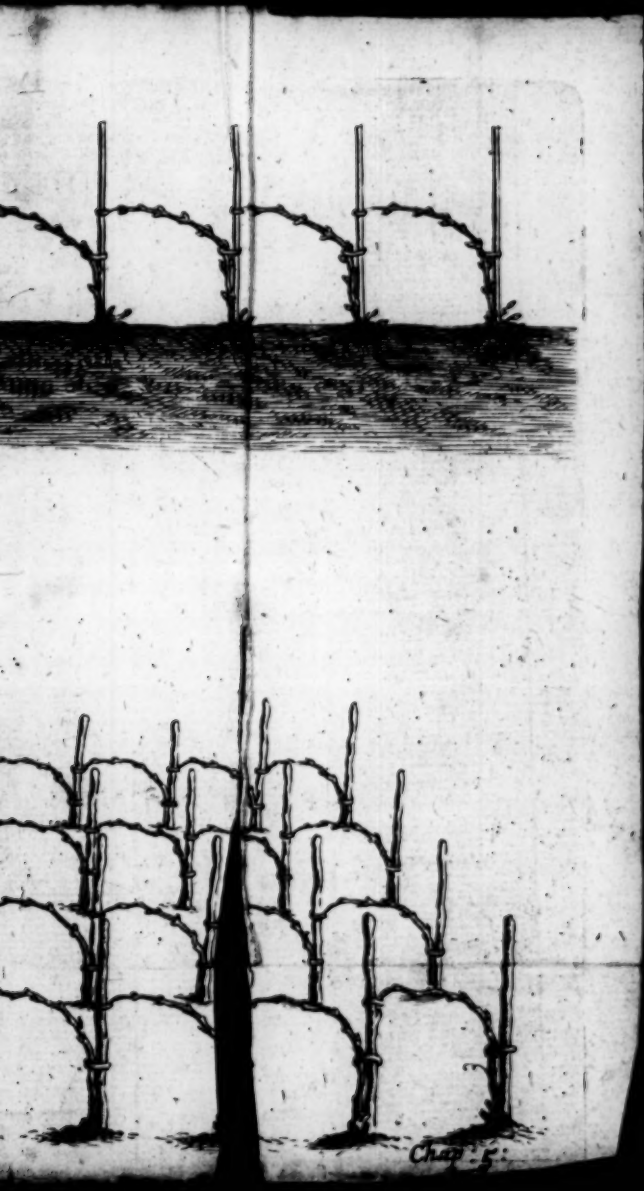
CHAP. V.

How to dress, Prune, and Govern the Plantation.

The first pruning of the new set *Vineyard* shall not begin before the *January* after, and then cut off all the *shoots* as neer as you can possibly, sparing only the strongest and most vigorous to each roote, which you should leave with two *eyes* of young wood; and so let them






Chap. 5.

them rest till *May* the *second* year after planting, and then be sure to clear the roots of all collateral *suckers*, which do but rob, and exhaust your *sets*; and leave none but what break out of those two or three *eyes* of the *young* wood above mention'd, continuing your care to suppress the *weeds*, and in your *hawing* to cherish the roots of your plants with some of your *ridge-earth*, as you were taught in the former *Chapter*. And thus you shall also govern your *Vineyard* the *third* year, cutting off all the *shoots* very close in the same *Month*, and sparing only the stoutest which is next the ground; yet so, as you leave him not above three or four *eyes*. This done, dig all your *Vineyard* and lay it very level; but with great care that in the work you do not cut or wound any of the maine roots with your *Spade*; as for the younger roots, it is not so material, for they will grow but the thicker.

thicker. It is in this *third* year that you may peradventure enjoy some fruit of your labour, which if answerable to your hopes, will admonish you to provide for *props*, which must be made of *Hazel*, *Ash*, or *Oake*, about four foot in length, of the thickness of a *broom-stick*, which being conveniently apply'd to the *North* side of your *plant*, you shall in *May* (rubbing off all the *thieves* which spring from the Roots of the plant, and leaving only such as come from the *stem* and like to bear fruit) bind up the shoots of those three *Eyes* which you were order'd to leave, as the most probable to be *bearers* that year, as in *June* you will discover. When the fruit is of the size of *birding shot*, break off the branches with your hand at the second *joynt* above the *fruit*; and tye the rest to the *prop*: I say, you must *breake*, not *cut* your *Vines*; because wounds made now with a *knife* or sharper in-

instrument, are not so apt to heale; and therefore the season for this work is in the very *heat* of the day when they are apt for *consolidation*, without prejudice to the fruit. But it is not regularly till the *fourth* year that you can expect any store of *fruit*; when governing your *Vineyard* as before you are directed, fail not of a due provision of *props* sufficient for your whole *plantation*.

CHAP. VI.

How to order, *and* cultivate *the* Vineyard *after the* first *four years 'till it needs* renewing.

THe following years after the first bearing, you will likely have three or four *shoots* to every Plant. In *January* therefore, or *December*, prune *all* away save the strongest, which you may leave for a *standard*

ſtandard about four or five foot high, cutting the reſt very cloſe to the body of the *Mother-plant*; (I mean ſuch as are ſmall and trifling *ſhoots*) reſerving ſuch as you find about the bigneſs of an handſome reed, to which you ſhall leave two or three *eyes* next the ground. Then apply a *prop* to every of your *Vines*, and tye to them the *Maſter* ſhoots which you were order'd to leave four foot high, with ſome tender *Oziers* about one foot from the *Earth*, bending the top of theſe *ſhoots* to the next *prop*, about two foot from the ground, that ſo your *ranks* may ſtand in forme of *Arches*, whileſt the *eyes* that you ſpared now in *dreſſing*, ſhall the *May* following, be bound to the *props* for the next years bearing, to the great increaſe of your fruit: Then in *May*, or the beginning of *June* (when the little *raiſins* are of the bigneſs before mentioned) *ſtop* their ſecond *joint* above the *fruit*, as you were *there* taught,

taught, but be careful to leave the ſtrongeſt ſhoot to be the *ſtandard plant* of the year enſuing.

In *Auguſt*, when the fruit begins to *turn* and *ripen*, break off ſuch *ſhoots* as you ſhall find too thick upon thoſe you pruned in *May*: but this work you muſt do with diſcretion, and only ſo as to let in the *Sun* for the ripning of the over *ſhadowed Cluſters*, which you ought to leave *skreen'd* with ſome of the foliage, as well to preſerve your *fruit* from the ſcorching of the *Sun*, by day, as the *dews* which fall in the night, to both whoſe invaſions it is obnoxious.

And now obſerve, that the *ſtandards* you laſt ty'd to the *prop* at a foot-high, and whoſe tops were bent to be next, will the following year be grown *Old wood*: In the firſt Pruning ſeaſon therefore, or *January* after, remember to cut them cloſe to the ground, ſupplying the places with

with the ſtrongeſt *ſhoot* of your young wood, which you leſt 4 *foot* high for the purpoſe, and which you muſt order as you have been taught the year before; pruning the reſt at the very *Earth*, and leaving two *eyes* to each of the ſtrongeſt *ſhoots* as is there reherſed: And now give your *Vineyard* an ordinary *digging* with the ſame care of the *maſter-roots*, and till the ſeaſon of this work, you may permit your props to ſtand.

We the more inſiſt upon an *early pruning*, to hinder their *bleeding*; though ſome are of opinion, that this ſuperfluity of *Vines*, preſerving the young and forward *ſhoots* the backwarder in *April*, prevents the *blaſts* of *May*; for this cauſe many will not cut their plants till *March*, but they ſpend too much of their Vigour in theſe late amputations, and are as much in danger of *blaſting* for want of competent ſtrength to ſupport the tender *ſhoots*; whereas prun'd in

November

November or the following moneth, they never *bleed*, but being cut before the rising of the *sap*; their wounds become hard and dry, and the *spirits* of the *Plant* kept *in*, makes them break out the more vigorously at the *eyes*, furnishing the branches with proud and turgid *buds*.

CHAP. VII.

How, and when to manure your Vineyard *with* Compost.

WHen through often stirring, you find your *Vineyard* poor, (which the weakness of your *crop* will soon discover) *Prune* your *Vines* as you are instructed; and [illegible]nd good rotten *dung* mixt with *lime*, over the whole ground; let this lye a full winter, that the vertue of it may be wash'd into the *Earth*, and this way of *Stercoration*

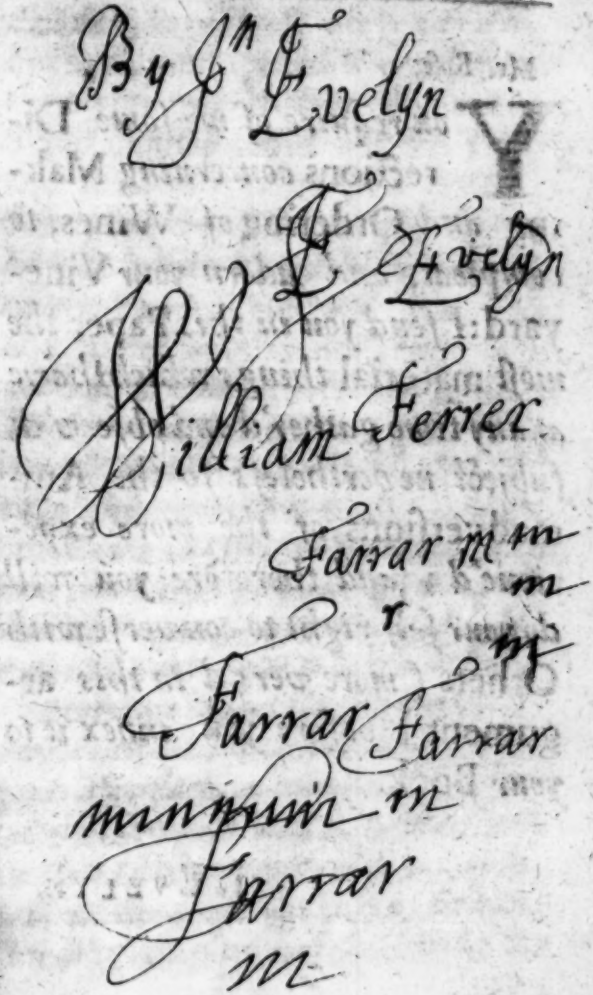
is infinitely to be prefer'd before the digging and mingling it with your *mould*: But if you will have it in perfection, lay your materials in a large heap, in some convenient place near your *Vineyard*: A *layer* of fresh and *natural Earth* taken from the *Surface*, and another of *dung* a pretty deale thicker; then a *layer* of *Earth* again, and so successively, mingling a load of *lime* to every *ten* loads of *dung*, will make an admirable *Compost* for the purpose; But your *Magazine* will require the maturity of *two* or *three* years, and to be covered with the former qualified *Earth*, and somewhat shaded; so as neither the *Sun* too much draw from it, nor the violent *raines* too much dilute its [illegible] With this *Composition* [illegible] you have (as we advis'd) [illegible] ned your *Vines* (for which the moneths of *January* and *February* may be allowed) dung your whole *Vineyard*;

Vineyard; About *thirty* Loads I ſuppoſe may well dreſs an *Acre*; but lay, and ſpread it equally, and then you may turn it in, with a ſlight digging, but not too deep; and ſhall in a ſhort time find it as light and tractable as the freſheſt *Earth*, which property we aſcribe to the *Lime*. When this is done, re-eſtabliſh your *props*; and with your foot tread the *Earth* cloſe to the *roots*, to defend their *fibers* from the dry winds of *March*, which will even penetrate the looſer mould; but this work ſhould be performed in a *dry*, not in a *wet* ſeaſon; leſt the *Earth* bind too faſt, and for other obvious reaſons.

And thus I have ſhew'd how *Vineyards* in *England* may be *Planted*, *governed*, and *perpetuated* with undoubted ſucceſs, omitting the leſs material *curioſities* to the larger *Volumes*, and thoſe who have more leaſure (I fear) than ſkill.

TO THE READER.

LEt the Reader be pleased to take notice, that I have not only endeavoured to furnish all lovers of these Plantations with the best Instructions I am able concerning the choice and propagation of Vines; but my self also with so plentiful a Stock of Sets and Plants of all those Sorts which I chiefly recommend, that those who have a desire to Store their Grounds, may receive them of me at very reasonable Rates.



Mr. Roſe,

You require of me ſome Directions *concerning* Making *and* Ordering *of* Wines, *to compleat, and adorn your* Vineyard: *I ſend you in this* Paper *the moſt* material *things which I have at any time gather'd and obſerv'd; ſubject nevertheleſs to the* Animadverſions *of the more experienc'd; and therefore you will do your ſelf right to converſe with* Others (*more vers'd in this* argument) *before you annex it to your* Book.

J. Evelyn.

THE VINTAGE.

GAther your *Grapes* when very *plump*, and *transparent*, which is when the *Seeds* or *ſtones* come forth *black* and *clear*, not *Viſcous* or *clammy*; that the *ſtalks* begin to *ſhrivel* at the part next the *Branch*, which is a ſigne it has done feeding. *Grapes* therefore cannot be *over-ripe*, and where they make the beſt *Wines* the *Cluſters* hang till they are almoſt *waſted*, and the *ſtalks* near quite *dry*; as in *Candy*, and *Greece*, and even in *France*, they ſtay till the *leaf* be ready to

drop; nor do they much impair, though *Frost* or *Rain* do frequently surprise them, provided it prove *dry* one *Fortnight* before *Gathering time.*

It is best to *cut*, and not *pull* them from the *Vine*, in the *Moons* decrease, and to put them in *Baskets*, each sort apart, taking only the best-ripe, clean and unbruis'd.

In most places they *tread* them with their naked *Feet* in a *Vat* pierced full of *holes* at the bottom, through which the *Liquor* runs into a *Keeler* plac'd under it; but 'tis better to *void* it as 'tis *press'd* out; because it is found to carry with it too much of the *trash* and grosser parts: Others heap in so many, that the very weight of the *Bunches* press themselves; and *thus* is that rare *Lachrymæ* made, which is not obnoxious to that surcharge of *tincture* and *harshness* which the pressed Wines commonly betray.

If

If you would make *Claret*, let it remain with the *Murc* or husks, till the *tincture* be to your liking: But the *White* are *Tunn'd* immediately, as soon as bruis'd, where they perfect their *fermentation* and working. The best course is to sink a Basket into the pressed *Murc*, and so to separate the *Must* from the *Husks*, and take out the pure *Liquor* only; the rest will remain behind, *subside* and sinke to the bottome of the *Vessel*; and may serve for *Claret*, or a ruder Wine.

When the *White* is *Tunn'd*, close it immediately and very accurately, fear not your *Vessel* if well made; since the force of the *working* (which may possibly continue *nine* or *ten* dayes) will not violate it, as some imagine; and therefore imprudently leave the *bung-hole* open, to the utter loss of its *spirits*; to prevent which therefore, at the filling, leave *half a foot* or more, voide; and for *Claret*, some-

what

what above, which repleniſh at ten dayes end (when the ſtiry of *working* is over) with ſome proper *Wine* that will not provoke it to motion again. This *proceſs* muſt be frequently repeated if need require, for *new Wine* will ſpend & waſt ſomewhat till it be perfect; yea even to the very *Spring*, as far as *April*, leaving the more *foeculent* and groſſer parts in the firſt.

This is the manner of *Languedoc* and Southern parts of *France*; but about *Paris* (which is the neareſt in *conſtitution* to our *Country*) they permit the *Murc* to abide in the *Muſt* two dayes, and as many nights for *White Wine*, and at the leaſt a *week* for their *Clarets*.

Some preſs their *White Grapes* by *themſelves*, and afterwards *mix* them; and yet even *Red Grapes* will make a *White-wine*, if timely freed of the *Huſk*; but the *Colour* follows the nature of the *huſk*, and muſt therefore be treated accordingly as to the

period

period of receiving *Tincture*, by frequent *tasting* it, and *experiment*, till it be to your *Eye* and *Palate* liking. But in this interim (leſt too much *ſpirits* ſhould evaporate) let an exact Cover of Wood (made like the lid of a round box) be fitted to your *Vat*, and to render it the cloſer, aſſiſt it with a *linnen cloth* that it may be exactly juſt, drawing out your *Muſt* by a *Spigot* at the bottom of the *Veſſel*. In ſhort, (to avoid the many inconveniencies which happen to *Wines* by permitting them to abide *too long* macerating the *Husks*) 'tis better to daſh it with a little *Art*, by mingling ſome *Red*, or other *Wine* naturally charg'd; than adventure the ſpoiling of the *Whole*, for this onely Circumſtance, there being very few natural *Wines*, but what have this aſſiſtance, not to call it *Adulteration*.

In *Italy* they put the *Husks* and *Stones* together into that which is

preſs'd,

press'd, and so let it Work a fortnight, and then add a third part of *Water* to render it less *heady* and *strong*; but our *Wines* will by no means support this *dilution*. In some parts of *France* they *Tun* it when it has wrought in the *Keelers*, filling up (as we describ'd) what works out the first *three* or *four* dayes with what they *squeeze* from the *Husks*, which some think very practicable with us.

Whilest this *Working* and *Filling* continues, close up carefully the *North Windows* (if any) of your *Cellar*, lest it *sowre* your *Liquor*; and about the expiration of *March*, stop your *Vessel* for good and all. Some repleniſh their *Working Wines* with *water* onely, especially, the last time; provided it exceed not a *Quart* in a large quantity: Others, roll their *Casks* about the *Cellar* to blend with the *Lees*, and after few days re-settlement, *rack* it off with great improvement, about the same *season*.

When

When now your Must is *Tunn'd*, press your *Mure*; this, though no *delicate* Drink, will yet keep long, and is proper to mingle with other, and give it the *body* you desire. Others prefer the casting a convenient quantity of *Fountain*-Water on the *Husks* as soon as the best *Wine* is *trodden*, or forced out and tunn'd; and there let it *Colour*, drawing, and supplying it by degrees, as long as *tincture*, *tast* and *Virtue*, remains good. Be very careful to empty the *Vat* of the *Husks* as soon as ever your *Water* or mixture is drawn, lest it give such a *tang* to your *Vat*, as you can never *free* it of again; and therefore by all meanes I advise you to have *two Vessels*, that *one* of them alone may be destin'd to this employment of *mixing* your *Wines*.

The best *expedient* to multiplie *Wine*, is (when all is said) to fill your *Vat* with whole *Grapes* or *Clusters*, and *three* or *foure* dayes after,

after, to draw out the *Must*, which will run off it selfe into a *Vessel* plac'd by the *Vat*, and well stopp'd: Afterwards, tread the *Grapes*, pouring in a good quantity of *Water*; and then immediately adding the *Must* that you before reserved to *worke*, and *ferment* together: *This* is esteem'd of all other the most approved way, and may promise a reasonable good *Wine* and fair success.

To Purifie *Wine*.

PUt into your *Vessel* the *planings* or *Chips* of green *Beech*, the *Rind* carefully peel'd off; but first, *boyl* them in clear *Water* about an *houres* space, to extract their *rankenesse*; then *dry* them perfectly well in the *Sun* or an *Oven*: Lesse than one *Bushel* of *Chips* is sufficient to *fine* an whole *Tun* of *Wine*; and it will set

set your *Wine* in a gentle working, and *purifie* it in twenty four hours, giving it a good and agreable *flavor*.

These *Chips* may be *washed* again, and will serve the better upon the like Occasion, and even till they are almost consum'd. Let your *Chips* be *plan'd* off as *long* and *large* as you can get them, and put them in at the *Bung-hole*. Lastly,

Some *dulcorate* and sweeten their *Wines* (to prevent *harshness*) with *Raisins* of the *Sun*, trodden into the *Vat*, and perhaps to good purpose a little *plump'd* before; or boyling half the *Must* in a *Vessel* a good hour, and *scumming* it, *tun* it up *hot* with the other.

About *April* you may pierce your *Wine* to *Drink*, *&c.*

I could *dilate* much more upon all these *particulars*, but these *Rules* are *plaine* and *easie*, and more would be but *superfluous*. Dispose therefore of them as you think fit.

By

By *Must*, they signifie the *newly press'd Liquor*, whilst it *ferments* or remains in the *Vat*, and before it is tun'd.

By *Mure*, is meant the *Husks* of the *Grapes* when the *Liquor* is express'd.

Note, that some instead of *Trenching*, squeeze the *Bunches* 'twixt their *hands*; Others *Press* them in an *Engine* like a *Cedar-Press*, putting the *Cluster* into a *Raisin-frail* or Bag of *hair-cloth*.

FINIS.

Table of the principal Matters contained in this Book.

The First Treatise.

Sect. I. Of the Place, of the Earth, and Mould of the Garden, together with the means to recover, and meliorate ill Ground.

Pag.

Site 1
Soil 2
Dressing 3
Skreening 3

Sect. II. Of Espaliers or Wall-fruit, and of single Pole-hedges, and Shrubs.

Planting 11
Pole-Hedges 18
Shrubs 19

Sect. III. Of Trees, and of the Choice which ought to be made of them.

Pears. *Apples.* *Peaches.* *Abricots.* 23, 24
Cherries 25
Age 26
Shape. *Taking up* 27

Transporting. Transplanting 28
Pruning. 29
Nailing. Spreading. Errour 34
Dressing 36
Old Trees. 37

Sect. IV. Of the Seminaries and Nursery.

Seminary. 38
Seeds. Kernels. Stones 39
Seed-plot 40
Cutting 41
Graffing 42
Quince-stocks. Peaches 44
Dressing 45
Nursery. Plot 46
Planting 47
Trees 48
Nipping. Pruning 51
Distance. Form 52

Sect. V. Concerning Graffs, and the best Directions how to chuse them.

Graffing 54
Inoculating. Season 55
Choice 56
Time. Clefts. Choice 57

Sect. VI. The manner how to graft. p. 59.

Inoculating 60
Season 62
Cleft 65
Crown 70
Approach 71
Cutting. Layers. 73

Sect. VII. Of Trees, and Shrubs in particular, how they are to be governed, and their Maladies cured.

Trees 75
Pears. Grafting 76
Apple-trees 79
Plum 80
Abricots. Peaches 81
Cherries 80
Figs 84
Mulberries 86
Oranges. Limons 87
Shrubs 89
Granads 90
Jasemine 91
Musk-Rose. Myrtles. Laurels. 92
Phyleria. Alaternus. Althea frutex. Arbor Jude. Lilac. Diseases. 94

Moss 95
Jaundits 97
Moles 98
Mice 100
Worms 101
Pismires 102
Snails 103
Wood-lice. Earwigs. Caterpillars 104
Composition to hood Graffs withal 105
To make Fruit knot 106
A Catalogue of the Names of Fruits known about Paris, *and when they are in Season.* 108

The Second Treatise.

Sect. I. Of Melons, Cucumbers, Gourds, and their kinds.

Melons 135
Seeds 136
Plot 137
Figure 138
Season. Beds 139
Sowing 140
Governing 142
Season. Transplanting 143

Storms

Storms. Bells. Pruning 145
Transplanting 147
Season. Transplanting 148
Watering. Gathering 149
Visiting. Care 151
Choice. Seeds. Cucumbers 153
Pumpeons. Transplanting. Gathering 154
Seed 156

Sect. II. Of Artichocks, Chardons, and Asparagus.

ARtichocks. *Planting* 157
Earthing 159
Chard 160
Slips. Gathering 161
Spanish Chardon. Asparagus 162
Planting 163
Dressing 164
Cutting 165

Sect. III. Of Cabbages, and Lettuce of all sorts.

CAbbage 166
Seed. Cole-flowers 167
Sowing 168
Removing 170
Transplanting 171
Cabbage. Watring. Sowing. Birds 172

Worms 173
Large-sided Cabbage 174
White Cabbage 175
Red. Perfum'd. Cabbage 176
Planting 176
Seed 178
Season of sowing. Insects 180
Lettuce. Sowing 182
Transplanting 183
Roman Lettuce. Heading 184
Blanching. Seed 185

Sect. IV. Of Roots.

Roots. Parsneps 186
Sowing. 188
Removing. Housing 189
Seed. Carrots 190
Season. Seed 191
Salsifex 192
Dressing. Season 193
Seed 194
Radishes. Horse-Radishes. Seed 195
Small Radish. Sowing 196
Seed. Turneps 197
Season. Vermine 198
Housing Seed. Parsley. Season 199
Dressing

Dressing. Roots. Seed. Skirret. Spending. Rampions. Jerusalem Artichocks. Seed. Dangers 203

Sect. V. Of all sorts of Pot-Herbs.

BEet-Leeks. *Season. Transplanting.* 204
Gathering. Sowing. Beets. Red. Seed. 206
Orache. Succory. Season. 207
Blanching. 208
Housing. 210
Seed. 211
Endive. Blanching. Housing. Sorrel. 212
Sowing. Transplanting. 214
Dressing. Seed. 215
Patience. Borrage. Sowing. 216
Seed. Bugloss. Chervil. 217
Seed. Sowing. 218
Seed. All Saunders. Setting. Sowing. Purslain. 219
Sowing. Transplanting. 220
Seed. Spinach. 221
Sowing. Season. Seed. 222

Sect. VI. Of Beans, Peaſe, and other Pulſe.

Beans 223
Sowing. Choice 224
Ground 225
Hoeing 226
Gathering. Seed. Hame 227
Haricots. Sowing 228
Painted Beans. Soil. Sowing 229
White-ſtreaked Beans 230
Red Beans. Peaſe 231
Sowing. Hot-Spurs. Soil 232
Sowing. Setting 233
Great Peaſe. Buſhing 234
Mould. Diſtance. Beds 235
Gray-Peaſe. Small-Peaſe. Sowing 236
Pigeons. Houing 237
Monthly Peaſe. Cutting. watring, Turpines 239
Sleve-Peaſe. Sowing. Lentils. Mould 240
Threſhing. Houſing 241

Sect. VII. Of Onions, Garlick, Chibols, Leeks, Odoriferous Plants, and other conveniences of a Garden, not comprehended in the precedent Chapters.

Onions. Sowing 242
Seeding. Drying. Housing. Seed 243
Chibols. Transplanting 246
Garlick. Planting. Pulling. Housing. Eschalots. 247
Planting. Leeks. Blanching 248
Seeds Odoriferant 249
Salad. Corn-Salad. Pimpinel. Cress 250
Licoris. Planting 251
Time. Savory. Marjoram. Sage 252
Rosemary. Fennel. Strawberries. Plants 253
Beds. Season 254
Propping. Stringing. Removing 255
Dressing. Soil. Strawberries in Autumn. Raspis 256
Pruning. Goosberries 257
Champignons. Choice 258
Mushrum-bed. Dressing. Production 259
Morils. Truffs. Conclusion 260

AN

AN APPENDIX To the Former Treatise.

Sect. I. Of the Manner how to conserve Fruits in their Natural.

Conserving Fruits 263
Conservatory. Fabrick. Situation 265
Shelving 266
Season of gathering Fruit 267
Medlars. Baskets. Fallen Fruit 268
Housing. Bon-Chrestien 269
Cabinet 270
Ripe-fruit. Grapes 271
Keeping 272
Vermine 273
Aspect. Rotten Fruit. Mice. Cats 274

Sect. II. Of Dryed Fruits.

Dried-fruits. Cherries 275
Plums 276
Prunellas 277
Peaches

Peaches 278
Abricots 279
Pears 280
Apples. Grapes. Beans. 281
Peaſe. 282
Muſhrums. 283

Sect. III. To pickle Fruits with Salt and Vinegar.

Pickle Cucumbers 283
Gathering 284
Purſlain 285
Capers. Naſturtium Indicum. Broom buds. Sampiere. Tarragon. Artichocks 286
Seaſon 287
Aſparagus. Peaſe. Champignons. Pickle. Cornelians 288

Sect. IV. To preſerve Fruit with Wine in the Muſt, in Cider, or Honey.

In Muſt 289
Marmalade of Grapes or Raiſins 291
Potting. Muſtard of Dijon 293
In Honey. 294

A.

Apples 23.79.281
Abricots 23.281
279
Alaternus 94
Aliſanders 219
Althea fru. 94
Approach 71
Arbor Jud. 94
Artichock 157.204
286
Aſparagus 162.288
Aſpect 274

B.

Baskets 268
Beds 139
Beans 223.281.268
Beets 203.206
Bells 145
Blanching 185.208
212.248
Birds 172
Bon-Chreſtien 269
Borrage 216
Broom-buds 286
Bugloſs 217.204

C.

Cabbage 166.172
174.175.176
Capers 286
Cardons 162
Carrots 190
Catterpillars 104
Cats 274
Champignons 258
288
Chard 160
Cherries 24.80.275
Chervel 217
Chibols 246
Choice 56 57
Cleft 57 65
Coly-flower 167
Conſervatory 265
Conſerving 263
Cornelians 288
Corn-Sallad 250
Coucombers 152
Crown 283
Creſs 70
Cutting 41.73.165
Catalogue of Fruits 108

D.

Dreſſing 3 45
Diſtance 52
Diſeaſes 94
Dryed-fruit 175

E.

Earwigs 34 104
Endive 212
Errour 34
Eſchalots 247

F.

Fennel 253
Figs 84
Form 51
Fruits 106.108
——ripe 271
——rotten 274

G.

Graffing 42 54.76 105
Gathering 149.161 267
Garlick 247
Granads 90
Grapes 271.281
Goosberries 257

H.

Haricots 228.267
Honey 294
Houſing 189

I.

Jaundies 97
Jeſſamine 91
Inoculating 53 60
Inſects 180

K.

Kernels 39

L.

Laurel 92
Layers 73
Leeks 248
Lentils 240
Lettuce 182 184
Lilac

Limons 87
Lupines 239
Lycoris 251

M.

Marjoram 252
Marmalade 291
Medlars 268
Melons 135
Mice 100, 274
Moles 98
Morils 266
Moss 95
Musk-Rose 92
Must 298
Mustard 243
Mushrums 285
Mulberries 86
Myrtles 92.

N.

Nailing 34
Nursery 46

O.

Odoriferant Plants 242
Onions 243
Orach 207
Orange 87

P.

Parsley 199
Parsneps 186
Pears 32 76 280
Peaches 23 44 81
278
Peale 231 282 288
Patience 216
Planting 12 47
Plum 80 276
Pigeons 237
Pimpernel 250
Pickle 283 288
Pismire 102
Pole-hedges 18
Palisados ibid.
Potting 293
Prunellas 277
Pruning 29 145 257
Phyleria 94
Pumpions 154
Purslain 219 285

Q.

Quince-stocks 44

Radishes

R.

Radiſhes 195
Rampions 202
Raſpis 256
Roſemary 253
Roots 186 201

S.

Sage 252
Salſifex 192
Salad 256
Sampier 286
Savory 252
Seaſon 55 57 62 108
Seeds 39
Seed-plot 40 46
Seminary 38
Selleri 219
Shrubs 19 89
Site 1
Skreening 8
Skirrets 201
Slips 161
Snails 103
Soil 2
Sorrel 202
Stringing 255
Storms 145
Spreading 34
Spinach 221
Stones 39
Succory 207

T.

Tarragon 286
Thraſhing 241
Time 252
Tranſplanting 28 147
Tranſporting 28
Trees 37 48 75
Truffs 260
Turneps 197

V.

Vermine 198 273
Viſiting 151

W.

Watering 149
Wood-lice 104
Worms 101 173

The

THE ENGLISH VINEYARD VINDICATED.

OF the several sorts of Vines, and what Grapes do best accommodate with our Climate in England. pag. 13

Of the Soil, and Situation of a Vineyard in England. 15

How to prepare the Ground for the Plantation. 26

How to plant the Sets. 24

How to dress, prune, and govern the Plantation. 29

How to order, and cultivate the Vineyard after the first four years till it needs renewing. 29

How, and when to manure your Vineyard with Compost. 33

A Tract of the making and ordering of Wines. 39

To purifie Wine. 47

FINIS.